

Kitchen Hygiene and Sanitation Design to Delivery	
10.30am Onwards	Registration
11.00am - 11.10am	Inauguration & Opening Ceremony Chef Salil Fadnis - VP, Western India Culinary Association, Hotel Manager, Hotel Sahara Star
11.10am - 11.30am	Keynote Speech • Dr. V Pasupathy - Doctorates in Biology, Food Safety Specialist with special focus on hygiene implementation, National advisor FHRAI, Member Fostac, FSSAI steering committee
11.30am -12.10pm	Ideal Design: Myth or Reality Chef Salil Fadnis - Chairperson VP WICA, Hotel Manager, Hotel Sahara Star <ul style="list-style-type: none"> □ Chef Sudhir Pai - F & B Consultant, Pai & Associates □ Ravi Wazir - Business Consultant, Speaker & Author, Hospitality & Food Retail Sector □ Marian D'souza - Kitchen Consultant & Proprietor, Kitchen Krafts □ Sanjay Painuly - Chief Kitchen Stewarding Manager, Jio World Centre
12.10pm -12.20pm	Essay Competition Finalists
12.20pm -12.50pm	Hygiene Standards in Hospital Kitchens & Flight Kitchens Chef Sudhir Pai – Chairperson, F & B Consultant, Pai & Associates <ul style="list-style-type: none"> □ Hospital Kitchen - Chef Siddharth Vadhavkar, Executive Chef, Reliance Foundation Hospital □ Flight Kitchen - Chef Chetan Washikar, Executive Chef, The Ambassador's Sky Chef
12.50pm-1.00pm	Essay Competition Finalists

Supporting Partner



Knowledge Partner





• February 15, 2020 • 11.00am – 3.30pm • Hall No. 4, Bombay Exhibition Centre, Goregaon Mumbai

1.00pm– 2.00pm	Networking Lunch
2.00pm – 2.20pm	Felicitating the Essay Competition Winners
2.20pm – 3.00pm	Concluding Session

ADVISORY PANEL

Chef Salil Fadnis – VP WICA, Hotel Manager, Hotel Sahara Star

Chef Sudhir Pai – F & B Consultant, Pai & Associates

Ms. Avril Sule – Consultant – KHS Conference - Hospitality Trainer and Consultant

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